

IN THE CLAIMS:

Please amend claims 7-12, as follows:

Claims 1-6 (Cancelled).

7. (Currently amended): A method for preparing meat-based products, wherein olive oil is incorporated instead of conventionally used animal fat, and feta type cheese is stably incorporated~~added~~, comprising the following steps:

(a) Mixing finely-chopped fat-free meat at a temperature of 0°C with H₂O at a temperature of 2°C, salt, preservatives and auxiliary salts until the temperature of the resulting mixture rises up to 2°C;

(b) Adding olive oil;

(c) Continuing mixing under a ~~with~~ simultaneous vacuum ~~application for 3 minutes with~~ until the resulting product temperature of the mixture rises up to not exceeding 4°C;

(d) Adding feta type cheese and continuing vacuum mixing until the feta type cheese is ~~totally dispersed~~ stably incorporated throughout the resulting ~~mixture product~~;

(e) Conveying the resulting ~~mixture product~~ to a filling machine, where it is stored, ~~under~~ with a simultaneous vacuum application at ~~1000 mbar~~, and is then pasteurized to a core temperature of 71°C with total heat treatment time during pasteurization varying between 1 and 3 hours, depending upon the diameter of the resulting product; and

(f) Moving the resulting ~~mixture product~~ into a freezer unit ~~at~~ with a maximum temperature of 2°C.

8. (Currently amended): The method of claim 7, wherein the quantity of olive oil added varies between 2 and 20% by volume of the resulting ~~mixture~~product.

9. (Currently amended): The method of claim 7, wherein the quantity of feta type cheese added varies between 2 and 25% by volume of the resulting ~~mixture~~product.

10. (Currently amended): Meat-based products ~~mixture~~ characterized by wherein the addition of olive oil and feta type cheese and are prepared by the method of claim 7.

11. (Currently amended): A method for preparing meat-based products, ~~wherein which is characterized by the addition of feta type cheese is stably incorporated,~~ comprising the following steps:

(a) Mixing finely-chopped fat-free meat at a temperature of 0°C with H₂O at a temperature of 2°C, salt, preservatives and auxiliary salts;

(b) Continuing mixing under a ~~with simultaneous vacuum application for 3 minutes~~ until with the resulting product temperature of the mixture rises up to not exceeding 4°C;

(c) Adding feta type cheese and continuing vacuum mixing until the feta type cheese is ~~totally dispersed~~ stably incorporated throughout the resulting ~~mixture~~product;

(d) Conveying the resulting ~~mixture~~product to a filling machine, where it is stored, ~~under with a simultaneous vacuum application at 1000 mbar,~~ and is then pasteurized to a core temperature of 71°C with total heat treatment time during pasteurization depending upon the diameter of the resulting product and varying between 1 and 3 hours; and

(e) Moving the resulting mixture~~product~~ into a freezer unit with~~at~~ a maximum temperature of 2°C.

12. (Currently amended): Meat-based products mixtures ~~characterized by the addition of~~
wherein feta type cheese is stably incorporated, and prepared by the method of claim 11.